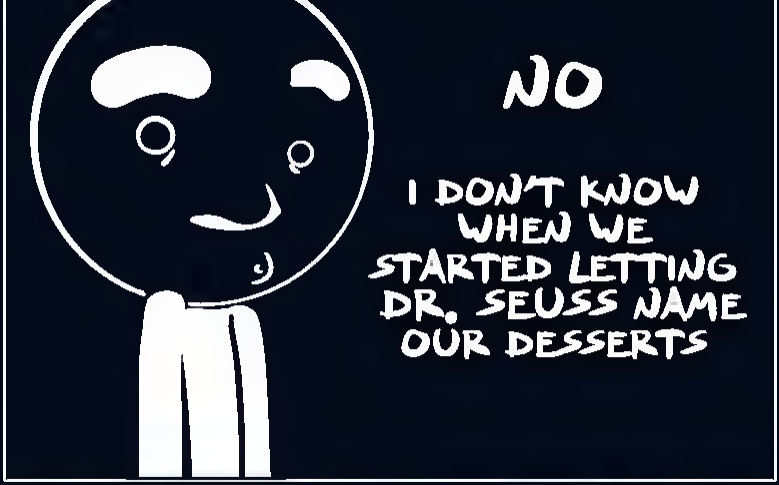
COOKING COMICALLY

FUN FACT:
VARIANTS OF THIS DISH INCLUDE: BETTIES, BUCKLES, GRUNTS, GRUMPS, DUMPS, SLUMPS, PANDOWDYS AND SONKERS

YES
THOSE ARE ALL REAL


NO
I DON'T KNOW WHEN WE STARTED LETTING DR. SEUSS NAME OUR DESSERTS

JUST PEACHY COBBLER
MAKES: 1
DIFFICULTY

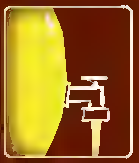
INGREDIENTS

THE PEACH STUFF

Peaches
8

Sugar
¼ Cup 50g

Brown Sugar (packed)
¼ Cup 55g



Lemon Juice
1 Tbsp 15ml

Nutmeg
⅛ Tsp .5g

Cinnamon
½ Tsp 2.5g

Cornstarch
2 Tsp 2.5g

THE DOUGH STUFF

All-Purpose Flour
1 Cup 125g

Sugar
¼ Cup 50g

Brown Sugar (packed)
¼ Cup 55g

Baking Powder
1 Tsp 4g

Salt

Butter

Hot Water

1 Tsp 6g

6 Tbsp 85g

¼ Cup 60ml

THE SPRINKLE

Cinnamon

1 Tsp 5g

Sugar

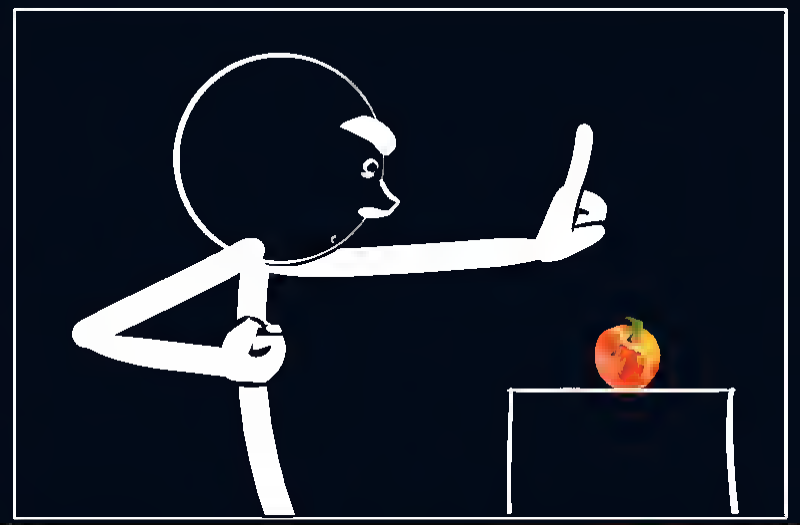
3 Tbsp 40g

ICECREAM

Vanilla Icecream

up to you

TO START



THE PEACH STUFF

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¼ Cup 55g

Lemon Juice
1 Tbsp 15ml

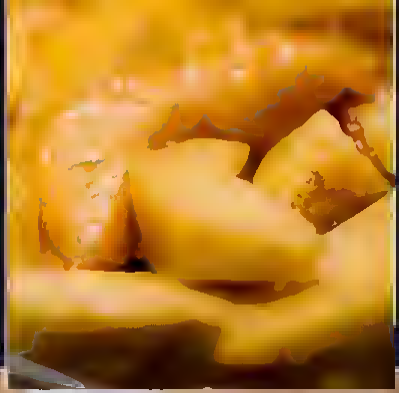
Nutmeg
⅛ Tsp .5g

Cinnamon
½ Tsp 2.5g

Cornstarch
2 Tsp 2.5g

THEN ADD THE SLICES TO A BOWL WITH THE REST OF THE PEACH STUFF

MIX UNTIL DELICIOUS AND BAKE @425 F (220 C) FOR 10 MINUTES

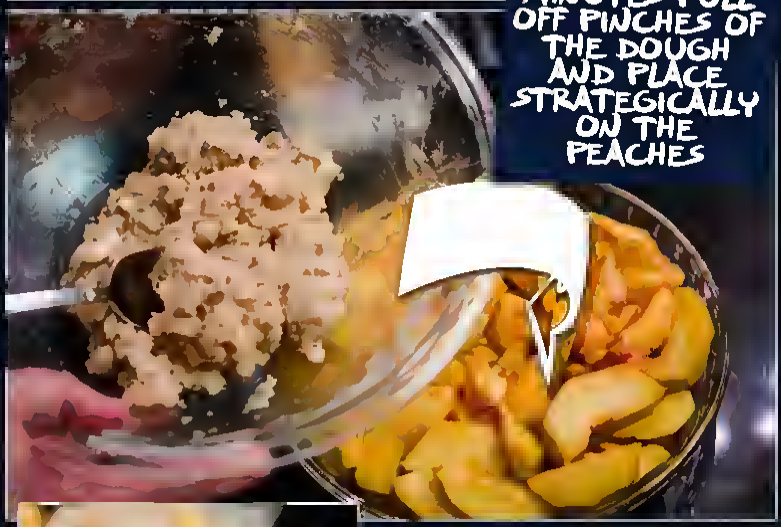


THE DOUGH STUFF

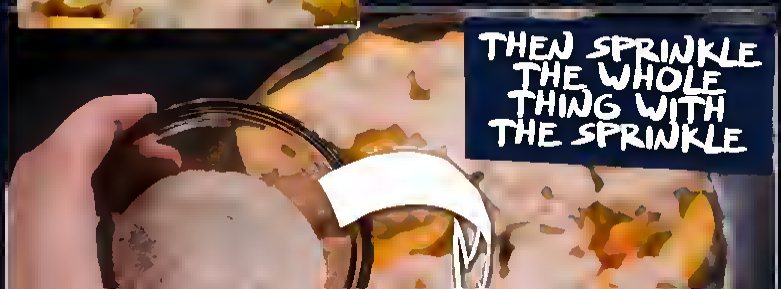
All-Purpose Flour
1 Cup 125g
Sugar
¼ Cup 50g
Brown Sugar (packed)
¼ Cup 55g
Baking Powder
1 Tsp 4g
Salt
1 Tsp 6g
(cold)
Butter
6 Tbsp 85g
ADD THIS DOUGH STUFF TO A BOWL
AND MIX UNTIL IT RESEMBLES A COARSE MEAL

Hot Water
¼ Cup 60ml
THEN MIX THAT VERY HOT WATER IN JUST UNTIL COMBINED
THE SPRINKLE
Cinnamon
1 Tsp 5g
Sugar
3 Tbsp 40g
AND MIX UP THAT SPRINKLEY

BUSINESS



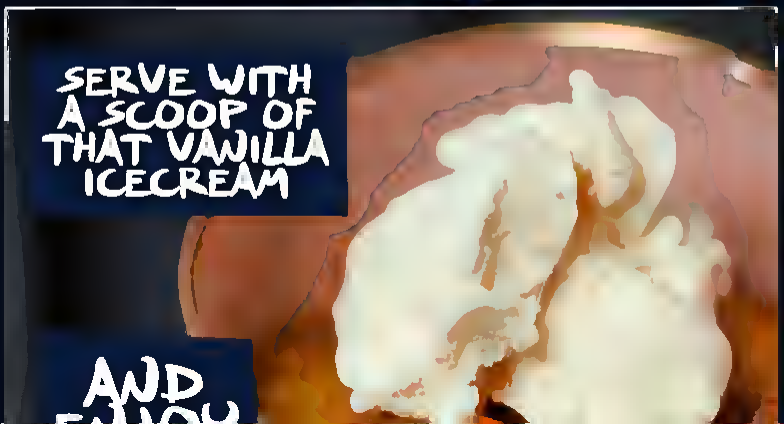
THE DOUGH DOES NOT HAVE TO SEAL IN THE PEACHES AT ALL



BAKE @425 F (220 C) FOR 30 MINUTES

END THE WORLD

ALL DONE


SERVE WITH A SCOOP OF THAT VANILLA ICECREAM
AND

THE NOTES

- NOT TOO MANY NOTES FOR THIS ONE.

- UNFORTUNATELY THERE'S NOT A LOT OF ROOM FOR DRASTIC VARIATION HERE. DIFFERENT FRUITS WILL NEED DIFFERENT COOK TIMES AND SPICE PAIRINGS AND WILL BASICALLY END UP BEING A DIFFERENT DISH.

- THE GAME IN THE SCREENSHOT IS UNIVERSE SANDBOX 2.

AND AS ALWAYS

THANK YOU FOR READING

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